

# Frozen Clam Carbonara–Tried & True Recipes

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Serves: 4 | Cook time: 45 minutes

## INGREDIENTS

- 16 ounces bucatini or spaghetti
- 1 egg, plus 4 egg yolks
- 1 cup freshly grated Parmigiano Reggiano, plus more for serving\*
- 1 tablespoon olive oil
- 1 small yellow onion, peeled and minced
- 2 anchovy fillets packed in oil, plus 1 teaspoon of oil from the tin
- 4 cloves garlic, peeled and minced
- ½ teaspoon crushed red pepper, more or less to taste
- 2 tablespoons butter
- 2 cups frozen chopped clams
- 1 lemon, juiced
- ½ cup loosely packed parsley, minced, plus more for serving
- Salt and pepper to taste

## METHOD

### Warm the bowl:

- Place a very large metal bowl on an unused burner on the stove.

### Boil the pasta:

- Bring a large pot of water to a boil. Add a generous amount of salt and add the bucatini. Scoop out 1 cup of water before draining the pasta.

### Prepare the egg mixture:

- Whisk together the eggs and cheese in a medium bowl until a thick paste forms. Add a big pinch of black pepper and set aside.

### Cook the sauce aromatics:

- Heat 1 tablespoon olive oil in a wide pot over medium heat. Add the onion and cook for 6–7 minutes until just softened.
- Add the anchovy fillets and the anchovy oil. Mash the anchovy into the onions until they break apart into a paste.
- Add the garlic and crushed red pepper and cook for 1 minute until fragrant.

### Cook the clams:

- Add the butter, clams, lemon juice, and parsley to the pot of aromatics. Turn the heat to medium-high and cook until the clams are warmed about 5 minutes. Taste and season with salt and pepper.

### Finish the sauce:

- Carefully add half the hot pasta water to the warm metal bowl. Add the egg and cheese mixture and whisk until smooth.
- Quickly add the cooked pasta and stir in the clam mixture last. Toss together with tongs until completely coated, adding the remaining pasta water as needed to loosen up the sauce.
- Continue tossing everything together until the sauce is glossy and thick. Taste and season.

### To serve:

- Divide the sauced pasta between bowls. Garnish with more parsley and more grated cheese. Enjoy!

*\*Note: Use the small holes on your box grater for the best results. This side of the grater will create a grated cheese that is almost powdery and will melt quickly into the smoothest sauce possible.*